# THE UNITED STATES DISTRICT COURT FOR THE DISTRICT OF THE NORTHERN MARIANA ISLANDS

CIVIL ACTION NO. CV 99-0017
STATUS REPORT
DIVISION OF YOUTH SERVICES
PART 2 OF 2 PARTS
April 1, 2006

CHC DAILY MENU

## Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time:	Office	r's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40	twice.			40.
Milk	38 - 40	Juice milk			40
* *************************************					40.
		turkey bacon, apple			140.
		Cookies			40.
LUNCH – Arriva No. of Meals: Description	Actural	e Barrelon (see	er's Signature:	Arrival	Reheated
Description		Menu/How meal is cooked	Quantity	l	Reheated
Meat	Temperature	ship kens com		Temp	Temp
Stew	160 or more	chicken surp			180.
Hot Starch	150 or more	<b>.</b>			6.0
Hot Vegetables	160 or more	RICE			/80
	40 or less	LETTULE + TOMAJOE SALAD			9.
Canned fruits/Pudding	10 01 1033	CANTALOUPE			40.
					//
		milk chinner roll			40.
DINNER – Arriv		Office Office	er's Signature	<del></del>	40.
	Actural	chaner roll	er's Signature:	Arrival	40 ·
No. of Meals:		///// Offic  Menu/How meal is cooked	er's Signature	<del></del>	Reheate Temp.
No. of Meals:  Description	Actural Temperature	Office  Menu/How meal is cooked  Aish	er's Signature:	Arrival	Reheate Temp.
No. of Meals:  Description  Meat	Actural Temperature	///// Offic  Menu/How meal is cooked	er's Signature:	Arrival	Reheate Temp.
No. of Meals:  Description  Meat  Stew	Actural Temperature 110 - 140 160 or more	Office  Menu/How meal is cooked  Aish  rice.	er's Signature:	Arrival	Reheate Temp.
No. of Meals:  Description  Meat  Stew  Soup	Actural Temperature 110 - 140 160 or more 175 or more	Office  Menu/How meal is cooked  Aish	er's Signature:	Arrival	Reheate Temp.
No. of Meals: Description  Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Office  Menu/How meal is cooked  Aish  rice.	er's Signature:	Arrival	Reheate Temp.

### Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

### Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Day:\_

BREAKFAST – A No of Meals:	Arrival Time	: <u>0725</u> 0	fficer's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	twist bread.		•	40.
Hot Cereal	150 or More	Arnskado			188.
Juice	40	tuice.		-	40
Milk	38 - 40	fuick			40
		orange			40.
		crackers			40.
LUNCH – Arriva No. of Meals:	l Time:	IZK C	Officer's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ground hat.			160
Stew	160 or more	•			
Hot Starch	150 or more	ria.			180.
Hot Vegetables	160 or more	currots + peas salad banana.			40.
Canned fruits/Pudding	40 or less	banana.			40.
		Candwich.			40.
		milk			40.
No. of Meals:	. <del>,</del>		Officer's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken.			160
Stew	160 or more	rice			180
Soup	175 or more	vege soup			180
Hot Vegetables	160 or more	mir vege.			40
Canned fruits/Pudding	40 or less	mix vege.			40
Milk	40 or Less	milk			40.
	1			<del></del>	100

### Generally, Temperature standard are:

Date: 03.04.06

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Date: <u>03</u> .03	0,0		Day:			
BREAKFAST – A	Arrival Time	: <u>0720</u>	Officer's Sig	nature:_	-	
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Dogohad enac			Temp.	160.
Hot Cereal	150 or More	Poached eggs				40
luice	40	juice.				40
Milk	38 - 40	milk		- <del></del> -		40
		jelly				40.
		wheat toust.				40.
		volume , journ .				10
No. of Meals: Description	Actural	Menu/How meal is cooked	Officer's Sig	Quantity	Arrival Temp	Reheate Temp
Meat	Temperature	dans and de and			Temp	lemp
Stew	160 or more	tieu				18.9.
Hot Starch	150 or more	Potatoc salad				40.
Hot Vegetables	160 or more	green beans				40.
Canned fruits/Pudding	40 or less	Fresh grapes				40.
J <del>T. 120 220 100 100 100 100 100 100 100 100</del>	-	Bread				40.
		milk				40
DINNER – Arri	val Time:	1455	Officer's Si	gnature	:	
Description	Actural Temperature	Menu/How meal is cooked		Quantity Portion	Arrival Temp.	Reheat Temp
Meat	110 - 140	FISH				160
Stew	160 or more	S/RICF				180
Soup	175 or more					
Hot Vegetables	160 or more	KANG KONG				180
Canned fruits/Pudding	40 or less			1		

#### Generally, Temperature standard are:

Milk

• Creamed Items and Hot Cereals: 150 Deg. F, or more

MILK

• Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

DINNER POLL, COOKIE

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

40

40'

## Kagman Juvenile Detention & Correctional Facility

## Daily Menu & Temperature Log of Hot/Cold Meals

Date: 03.02-C	)4	Day	·		
BREAKFAST – A No of Meals:	arrival Time	: <u>07/2</u> Offi	cer's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Banan pencake			\$140
Hot Cereal	150 or More	Banan pancake. Arilled ham.			140
Juice	40	tnice.			40.
Milk	38 - 40	mi(k			40'
		cookies			40.
LUNCH – Arriva No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	icer's Signature: Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	roast turkey.			140
Stew	160 or more	rice.			180
Hot Starch	150 or more	dinner roll			40
Hot Vegetables	160 or more	peast corrots saled			40
Canned fruits/Pudding	40 or less	Honey dees			40.
		wafers.			40
		Honey deep waters. oranges			40
DINNER – Arri No. of Meals:	val Time:	ů	ficer's Signature		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp
Meat	110 - 140	0. 01 £			100

### Generally, Temperature standard are:

Stew

Soup

Milk

Hot Vegetables

Canned fruits/Pudding

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

160 or more

160 or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

halves.

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Tomafoes saland

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

40.

# Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – Arrival Time: 0720 Officer's Signature: No of Meals:					
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	coamble and	· · · · · · · · · · · · · · · · · · ·		140.
Hot Cereal	150 or More	Seamble egg. Speared rich			180'
Juice	40	miel	,		40
Milk	38 - 40	milk			40.
· · · · · · · · · · · · · · · · · · ·		joast.			40.
		70.07			
Meat	Temperature			Temp	Temp
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
	<b>_</b>	Hammunger steak			160
Stew	160 or more	Hammunger steak Yring beans Rice	ļ		140
Hot Starch	150 or more	Rice			188.
Hot Vegetables	160 or more	Fruit safact			40.
Canned fruits/Pudding	40 or less	Fruit safact sherhert			40'
		Linner roll			40.
		milk.			40
DINNER – Arri No. of Meals:	val Time:	Officer's	Signature	<b>:</b>	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	Pork loin.			160
Stew	160 or more	rice.			150
Soup	175 or more	Vege soup.			180
Hot Vegetables	160 or more	Cantiflower lalast & green beans			a

### Generally, Temperature standard are:

Canned fruits/Pudding

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

ham & chesse Sandwich.

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

40.

40.

02.28.04

Date:

### **KJD&CF**

## Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - A No of Meals:		Officer	's Signature:_	· · · · · · · · · · · · · · · · · · ·	<u> </u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	, , , , , , , , , , , , , , , , , , ,			
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				
LUNCH – Arriva	l Time:	/No Office	r's Signature:		
No. of Meals:  Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature			Temp	Temp
Meat	110 - 140	Crilled Turkey Vandwich			
Stew	160 or more	,			
Hot Starch	150 or more	colesjan			-
Hot Vegetables	160 or more	Garden Soup.			
Canned fruits/Pudding	40 or less	Carden Soup.  Fruit mix cockfail			
		wafers.			
DINNER – Arriv No. of Meals:	val Time:	Office	er's Signature		1
Description .	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated
Meat	110 - 140	Fish		1	160.
Stew	160 or more	Rica			180
Soup	175 or more	Corn (rab vonp.			127
Hot Vegetables	160 or more	zuachini w/ formatocs.			140
Canned fruits/Pudding	40 or less	dinner roll			40
Milk	40 or Less	milk			40
			1	1	1

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Creamed Items and Hot Cereals: 150 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more

Milk Products: 40 Deg. F, or less

## Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	rrival Time:	Office	er's Signature:_		<u>- · · · · · · · · · · · · · · · · · · ·</u>
No of Meals:	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature			Temp.	Temp.
Eggs/Omelet	140 or More				}
Hot Cereal	150 or More				
luice	40				
Milk	38 - 40				
LUNCH – Arriva	l Time:	208 Offic	er's Signature:		
No. of Meals:				1	<del></del>
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated Temp
Meat	Temperature	CPO		Temp	/60°
Stew	160 or more	BBO port chops			700
Hot Starch	150 or more	20 / 9			188.
Hot Vegetables	160 or more	pajatoes		ļ	40'
Canned fruits/Pudding	40 or less	Payatoes mix vege Orange			40.
Camica Irans/I adding	+0 01 1c33	brange		<del></del>	40.
		dinnet roll			40
	<u> </u>	milk waters.			70
DINNER - Arriv	val Time:	/Uto Offic	cer's Signature:		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	chicken			160.
Stew	160 or more	rice			184
Soup	175 or more				
Hot Vegetables	160 or more	broccolli			140
2200	40 or less				
Canned fruits/Pudding	1				- 4
	40 or Less	milk			40

### Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

### Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	arrival Time		er's Signature:_		· · · · · · · · · · · · · · · · · · ·
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Jancake.  Jime.  Jime.  Banana  Conschere	<i>;</i>		140.
Hot Cereal	150 or More		-		
Juice	40	Jule			40.
Milk	38 - 40	wille mille			40.
		Banana			40.
		erackers.			40.
LUNCH – Arriva No. of Meals: Description	Actural	Menu/How meal is cooked	cer's Signature: Quantity	Arrival	Reheated
Meat	Temperature			Temp	Temp
Stew	160 or more			<u> </u>	
	150 or more			<del> </del>	<u> </u>
Hot Starch	130 of more				
Hot Vegetables	160 or more		į.		
Hot Starch Hot Vegetables Canned fruits/Pudding	160 or more 40 or less				
Hot Vegetables	<del> </del>				
Hot Vegetables Canned fruits/Pudding	40 or less	Offi	cer's Signature		
Hot Vegetables  Canned fruits/Pudding  DINNER - Arriv	40 or less	Menu/How meal is cooked	cer's Signature	Arrival	1
Hot Vegetables  Canned fruits/Pudding  DINNER – Arriv No. of Meals:	40 or less  val Time:  Actural	Menu/How meal is cooked	Quantity	<del></del>	Reheate
Hot Vegetables  Canned fruits/Pudding  DINNER – Arriv No. of Meals:  Description	40 or less  val Time:  Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated Temp.
Hot Vegetables Canned fruits/Pudding  DINNER - Arriv No. of Meals: Description Meat	40 or less  Val Time:  Actural Temperature 110 - 140	Menu/How meal is cooked  Pof Passf  Tick	Quantity	Arrival	Reheater Temp.
Hot Vegetables Canned fruits/Pudding  DINNER - Arriv No. of Meals: Description  Meat Stew	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked  Pof Paasf  rice  Vege Jarp	Quantity	Arrival	Reheater Temp.
Hot Vegetables Canned fruits/Pudding  DINNER - Arriv No. of Meals: Description  Meat Stew Soup	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked  Pof Passf  Tick	Quantity	Arrival	Reheated Temp.

#### Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

## Kagman Juvenile Detention & Correctional Facility

## Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time:	Office	er's Signature:_		<u>.</u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
luice	40	^	,		
Milk	38 - 40				
LUNCH – Arriva No. of Meals:	l Time:	1200 Office	er's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken curry			160
Stew	160 or more				
Hot Starch	150 or more	rice			180
Hot Vegetables	160 or more	broccolli			140
Canned fruits/Pudding	40 or less	group cy.	Į		40
		grapes. Tung sandwich.			140 40
		milk			4
DINNER - Arri No. of Meals:	val Time:	Offi	cer's Signature	<u> </u>	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp
Meat	110 - 140	buef.			16
Stew	160 or more	rice.			18
Soup	175 or more				
Hot Vegetables	160 or more	Vege sono			12

### Generally, Temperature standard are:

Canned fruits/Pudding

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

peanut hetter Sandwich.

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

## Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Date: 02.04.04			Day: Friday.			
BREAKFAST - A	Arrival Time	: 0715 Officer's S	Signature:_			
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated	
	Temperature			Temp.	Temp.	
Eggs/Omelet	140 or More	Scramble eggs	<u> </u>		140.	
Hot Cereal	150 or More	vatney.	ر د د		180.	
Juice	40	duice .				
Milk	38 - 40	Juich milk			40.	
		muffin			do.	
		cookies			40.	
		Banana			40.	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	L.	
No. of Meals:  Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated	
	Temperature			Temp	Temp	
Meat	110 - 140	Peast back			140	
Stew	160 or more	Gramed Pice			180.	
Hot Starch	150 or more	puttered corrots lege salad			90.	
Hot Vegetables	160 or more	1 '				
Canned fruits/Pudding	40 or less	Red fruited sello			40	
		wheat roll			40.	
		milk.			40	
DINNER – Arriv No. of Meals:	val Time:		Signature	•		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate	
<u> </u>	Temperature		Portion	Temp.	Temp.	
Meat	110 - 140					
Stew	160 or more					
Soup	175 or more					
Hot Vegetables	160 or more					
Canned fruits/Pudding	40 or less					

#### Generally, Temperature standard are:

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

## Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Date: 02:23	04	Day:	hrus day	·		
BREAKFAST – Arrival Time: 074 Officer's Signature:						
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated	
Eggs/Omelet	140 or More			Temp.	Temp.	
Hot Cereal	150 or More		· · · · · · · · · · · · · · · · · · ·			
Juice	40	Unicl.	<del> </del>		Va.	
Milk	38 - 40	milk	<del>                                     </del>		Gr.	
		French toast	<u> </u>	<del> </del>	40.	
		Bonana.			40'	
		Crackers			40.	
No. of Meals:  Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated	
	Temperature		\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	Temp	Temp	
Meat	110 - 140	Chicken			160	
Stew	160 or more			ļ		
Hot Starch	150 or more	browned potatoes.			188.	
Hot Vegetables	160 or more	Geasoned peas.			38.	
Canned fruits/Pudding	40 or less	corrot Rusin Fineapple saled			40.	
		oranges				
		milk addies & dinner rolls.			40'	
		browned potatoes.  Seasoned peas.  Corrot Resin pineapple salad  cronges  nilk Cockies & Linner rolls.			40	
DINNER – Arri No. of Meals:	val Time:	Officer's	Signature	<b>:</b>		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.	
Meat	110 - 140	Pork Powpent		•	160	
Stew	160 or more	Orob + procedi Sakid			190.	
Soup	175 or more	minastrone soup.	_		187.	
Hot Vegetables	160 or more	(D) 4			11/27	

#### Generally, Temperature standard are:

Canned fruits/Pudding

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

parant hatter sandwich.

wokies

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

## Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Date: 12 · 22	.04	Day:	Wednes da	٦.	
BREAKFAST – A	Arrival Time:	_ ~	's Signature:_	-, .	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	hash brown + scranble eggs.			140.
Hot Cereal	150 or More	toast.			40
Juice	40	luice			40,
Milk	38 - 40	puice mi/k			40
		cookies			40.
					40
LUNCH – Arriva	l Time.	/LTO Office	-2° S:	1	
No. of Meals:	u rune:	7/00 Office	r's Signature:		<del></del>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	beef			140.
Stew	160 or more				
Hot Starch	150 or more	mash potatoes			180
Hot Vegetables	160 or more	mix vege salael			401
Canned fruits/Pudding	40 or less	peaches halves.			40.
		nilk			40
DINNER - Arriv	val Time:	Office Office	er's Signature	:	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey.			160
Stew	160 or more	rice			180
Soup	175 or more	French Joup Onion			120
Hot Vegetables	160 or more	vege selact.			Up.

#### Generally, Temperature standard are:

Canned fruits/Pudding

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

dinner roll

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

### Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Date: <u> </u>	¢,	Day:_	Tuesday:		
BREAKFAST – A	Arrival Time:	<u>0710</u> Office	r's Signature:_		-
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	Temperature 140 or More			Temp.	Temp.
Hot Cereal	150 or More	Sorarible egg			140-
		cold cereal			त्रे.
Juice	40	juice,			40.
Milk	38 - 40	milk			40
		Banana			40
		muffin			40.
LUNCH – Arriva No. of Meals:			er's Signature:	1	D.11
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated Temp
Meat	110 - 140	Ham		Temp	1 Ch
Stew	160 or more			<del></del>	160
Hot Starch	150 or more	Spice escellapsed apples.			180
Hot Vegetables	160 or more	The state of the s			40.
Canned fruits/Pudding	40 or less	Tomadoe salad Sandwich. milk,			40
	<del> </del>	milk,			40
		dinner roll			40
DINNER – Arriv No. of Meals:	val Time:		er's Signature	:	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish.			140
Stew	160 or more	rice			180
Soup	175 or more	com crab soup.			180
Hot Vegetables	160 or more	Amaragus			156

#### Generally, Temperature standard are:

Canned fruits/Pudding

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

dinner roll,

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

## Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Date: 02.10.0	le,	Day: MON	Day.		
BREAKFAST – A No of Meals:	Arrival Time:		•		· · · · · · · · · · · · · · · · · · ·
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Semonble east.			140.
Hot Cereal	150 or More	Scramble eggs. cold cereal			40.
Juice	40				
Milk	38 - 40	milk	<del></del>		40.
7.	1	wheat bread	•		40.
		Velly. crackers			40.
		crackers			40.
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
No. of Meals:	l A	M	I 0	Tarin	D.1
	Temperature			Temp	į.
Meat	110 - 140	Spaghetti		<u> </u>	140.
Stew	160 or more				
Hot Starch	150 or more	Pasta			140.
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	Drange.			40.
		French bread bread on the			40.
		tran Sendwich. milk			40'
DINNER – Arriv No. of Meals:	val Time:	/7/0 Officer's	Signature		
Description	Actural Temperature		Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken			160.
Stew	160 or more	squest a forrats + bell pepper.			60.
Soup	175 or more	squash Varrots + bell pepper. Mushroom soup.			180
Hot Vegetables	160 or more	rice			120
Canned fruits/Pudding	40 or less	apples.			
Milk	40 or Less	rice apples . milk		1	40°
		Sandwich		·	40.

### Generally, Temperature standard are:

• Creamed Items and Hot Cereals: 150 Deg. F, or more

• Vegetables and Stews: 160 Deg. F, or more

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

### Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Date: <u> </u>	) 	Day:	Junday.		
BREAKFAST – A	Arrival Time		cer's Signature:_		<u> </u>
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	Temperature 140 or More			Temp.	Temp.
		·			
lot Cereal	150 or More				
uice	40	Juice.			40
Milk	38 - 40	milk			40° 40°
:		French Toast			90,
		brion			160'
		banana			40.
No. of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
•	Temperature		Quantity (	Temp	Temp
Meat	110 - 140	chicken			160
Stew	160 or more				7
Hot Starch	150 or more	rice			180
Hot Vegetables	160 or more	vege-saked.			4
Canned fruits/Pudding	40 or less	vege salad.  bantaloupe.  milk.  dinner roll bread.			Vi
		milk.			40
		dinner roll breach,			4
DINNER – Arriv No. of Meals:		Offi	icer's Signature	<del></del>	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheat
Meat	Temperature	seafood mix stirfry.	Portion	Temp.	Temp 140
Stew	160 or more	butter com			40
Soup	175 or more			<del>                                     </del>	1881
Hot Vegetables	160 or more	Very soup.			180
Canned fruits/Pudding	40 or less	mardatine brangel			4
Milk	40 or Less	milk			40
	<del></del>	solla earchwich		<del>                                     </del>	cr

### Generally, Temperature standard are:

• Creamed Items and Hot Cereals: 150 Deg. F, or more

• Vegetables and Stews: 160 Deg. F, or more

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Ouantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	rrival Time	: 0730	Officer's Sign	ature:_		· ———
Description	Actural Temperature	Menu/How meal is cooked	Q	uantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More			;		-
Hot Cereal	150 or More	Arnskado soup.				180.
uice	40	mile.				40'
Milk	38 - 40	milk				40'
		twisted bread				40'
		brange.			,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	40
		U				
	l Time:		Officer's Sig	nature:		t
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	(	uantity)	Arrival Temp	Reheated Temp
Meat	110 - 140					<u> </u>
Stew	160 or more					
Hot Starch	150 or more					
Hot Vegetables	160 or more				<del> </del> -	
Canned fruits/Pudding	40 or less					
DINNER – Arriv No. of Meals:	al Time:		Officer's Sig	nature:		
Description	Actural Temperature	Menu/How meal is cooked		Quantity Portion	Arrival Temp.	Reheated
Meat	110 - 140					
Stew	160 or more					
Soup	175 or more					
Hot Vegetables	160 or more					
Canned fruits/Pudding	40 or less					
Milk	40 or Less					
		Ous	antity/Portion:			

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
Milk Products: 40 Deg. F, or less

• Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

No of Meals:		0fi	ficer's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Positived egg			140.
Hot Cereal	150 or More	wheat toost coreef add			40.
luice	40	Wice.			40.
Milk	38 - 40	milk			40.
		poached egg wheat foast, coreef cold while milk jelly			40.
LUNCH – Arriva No. of Meals:	l Time:	Menu/How meal is cooked	ficer's Signature:	,	Reheated
Description	Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Temp
Meat	110 - 140	BBQ chicken			140.
Stew	160 or more	Ofrice.			180
Hot Starch	150 or more	Intator rated			40
Hot Vegetables	160 or more	Scaroned arees beans			60.
Canned fruits/Pudding	40 or less	Of rice. Popatoe safad Seasoned Green peans. brange. Linner roll Sondwich. Grapes. milk			40.
		In Print			40.
· · · · · · · · · · · · · · · · · · ·		Grapes milt.			40.
DINNER - Arriv No. of Meals: Description	val Time:		fficer's Signature:	Arrival	Reheated
	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	Foh.		<u> </u>	160
Stew	160 or more	kang kong			160
Soup	175 or more	Vege Soup.			180
Hot Vegetables	160 or more	(			
Canned fruits/Pudding	40 or less	dinner roll bread.			40.
		1 .//			
Milk	40 or Less	milk cookie. Sondwich tarkey.	<u>i</u>		40.

#### Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Date: <u>D2 · 14 ·</u> BREAKFAST – A  No of Meals:			fficer's Signature:	-	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	Temperature 140 or More	an an in		Temp.	Temp.
Hot Cereal	150 or More	Banana Pancakes,		-	140.
Juice	40	-			20.
		unia.			38.
Milk	38 - 40	milk			40
		Grilled han		<u> </u>	140'
		Orango.			40.
		crockers.			40
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated
Meat	110 - 140	Poast Turkey		Temp	\w.
Stew	160 or more	1000			100
Hot Starch	150 or more	Bale on below			180
Hot Vegetables	160 or more	Baked polylous			10.
Canned fruits/Pudding	40 or less	Honey Law dew.			40.
		dinner roll		-	40'
		milk		<del> </del>	40.
DINNER – Arriv	val Time:		fficer's Signature	•	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Mark	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	sees			160
Stew	160 or more				
Soup	175 or more	MISO LOUP			188

### Generally, Temperature standard are:

Hot Vegetables

Milk

Canned fruits/Pudding

• Creamed Items and Hot Cereals: 150 Deg. F, or more

'MUK CAKE

• Vegetables and Stews: 160 Deg. F, or more

160 or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

## Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Date: Da · IC ·	Dle	Day:k	Jednesday	·	
BREAKFAST – A No of Meals:	rrival Time:		Signature:_		·
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble eggs.			140.
Hot Cereal	150 or More	Stramed Cirl.			יעצו
Juice	40	juice			
Milk	38 - 40	milk			40.
		Urangy.			
		crackers			40.
		toast.			40.
LUNCH – Arriva No. of Meals:			Signature:	т	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Hamburger Heak.		Temp	160.
Stew	160 or more	The section of the			100
Hot Starch	150 or more	Mash potatoes.		<del> </del>	180.
Hot Vegetables	160 or more	String beands beans.			10.
Canned fruits/Pudding	40 or less	truit salad			
		-lines odl			10.
		milk cake a sherhert			40.
DINNER Arriv No. of Meals:		Officer'	s Signature	· · · · · · · · · · · · · · · · · · ·	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	PORK	rornon	1 emp.	ا الم
Stew	160 or more	PICE		<del> </del>	180
Soup	175 or more				150,
Hot Vegetables	160 or more	Vege soup. Pets + Calliflower school			
Canned fruits/Pudding	40 or less	orange.			40,
Milk	40 or Less	milk.			40^
		dinner roll			40.

### Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

### Kagman Juvenile Detention & Correctional Facility

## Daily Menu & Temperature Log of Hot/Cold Meals

Date: 02 · 14 · 0	6	Day:_	Tuesday.		<del> </del>
BREAKFAST – A	arrival Time:		er's Signature:_		· · · · · · · · · · · · · · · · · · ·
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Spramble eggs.			140.
Hot Cereal	150 or More	Stramble eggs. Turkey bacon			140.
Juice	40	juice,			40.
Milk	38 - 40	milk			2/01
		french toast	•		10.
		apple			40'
		crackers.			40.
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	
No. of Meals:  Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature			Temp	Temp
Meat	110 - 140	Turkey grilled sondwich.			140.
Stew	160 or more			<u> </u>	
Hot Starch	150 or more	coleston.			40.
Hot Vegetables	160 or more	Halian garden oup.		<u> </u>	190.
Canned fruits/Pudding	40 or less	Bonang			900
	ļ <u></u>	milk			40.
		CrackerS			40.
DINNER – Arriv No. of Meals:	val Time:	Offic	cer's Signature	:	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature	· · · · · · · · · · · · · · · · · · ·	Portion	Temp.	Temp.
Stew	160 or more	Fish			150.
Soup	175 or more	rice.			180
Hot Vegetables	160 or more	corn crab soup.			
Canned fruits/Pudding	40 or less	zucchini + formatoss.		-	60.
		pears halvel., orange.			56·
Milk	40 or Less	dinner mile	i	I	) <b>(</b> A)

#### Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Date: 12 · /2 ·	06	Day	y: Monday.		
BREAKFAST – A	Arrival Time	:Off	icer's Signature:_	-	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scramble eggs.			140,
Hot Cereal	150 or More	11			1 / / -
Tuice	40				40.
Milk	38 - 40	milk			40'
		muffin	<del></del>		40
		Brangel.			40
		Crockers			70
No. of Meals:  Description	Actural	Menu/How meal is cooked	ficer's Signature: Quantity	Arrival	Reheated
	Temperature			Temp	Temp
Meat	110 - 140	1220 Park chop			140
Stew	160 or more	crackers.			180
Hot Starch	150 or more	Potatoes.			100
Hot Vegetables	160 or more	mixed fresh rege			40
Canned fruits/Pudding	40 or less	milk			40
		wheat roll			40
		water of salad, &			40
DINNER – Arriv No. of Meals:	val Time:		ficer's Signature		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Meat	Temperature	abi bas along to	Portion	Temp.	Temp.
Stew	160 or more	Chicken dumplings.		-	140
	175 or more	rice.			180
Soup Het Vegetebles					
Hot Vegetables Canned fruits/Pudding	160 or more	broccoli		-	40.
	40 or less	Confaloupe.			40
Milk	40 or Less	Sanclusich., milk			40.
	1	diane colle	Į	1	100

### Generally, Temperature standard are:

• Creamed Items and Hot Cereals: 150 Deg. F, or more

• Vegetables and Stews: 160 Deg. F, or more

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

# Kagman Juvenile Detention & Correctional Facility

## Daily Menu & Temperature Log of Hot/Cold Meals

Date: 00.12.0	le	Day	: Innday.		
BREAKFAST – A No of Meals:	rrival Time:		cer's Signature:_	-,	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Pancakes.			140.
Hot Cereal	150 or More	ham.			140.
Juice	40	Which			40.
Milk	38 - 40	wick milk		<u> </u>	40'
		emokers.			40.
		orangl. Apple sauce.		<u> </u>	40.
		ande saule.			40
	<del> </del>			L	
LUNCH - Arriva	l Time:	11 40 Off	icer's Signature:	<i>ŧ</i>	<u> </u>
No. of Meals:				1	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken Kalaguan		Temp	140
Stew	160 or more	chicken Kalaguen rice:			180
Hot Starch	150 or more	T. H. 41.			40.
Hot Vegetables	160 or more	Titigas.			10.
Canned fruits/Pudding	40 or less	Titiyas.  Santeel vege mixed fruit fruits.			40'
		Sandwich			100'
		milk.			Ziv.
DINNER – Arriv No. of Meals:	·		ficer's Signature	:	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	110 - 140	Pot roast	Portion	Temp.	Temp.
Stew	160 or more	rice		-	1881
Soup	175 or more	vege soup			187)
Hot Vegetables	160 or more	mix salael.			40
Canned fruits/Pudding	40 or less	Peach halves.			Tan'
Milk	40 or Less	milk.			40,
	<u> </u>	Rosketti dinner roll.		<del></del>	C/0°

#### Generally, Temperature standard are:

• Creamed Items and Hot Cereals: 150 Deg. F, or more

• Vegetables and Stews: 160 Deg. F, or more

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

### Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	rrival Time:	D)DO Office	er's Signature:_		<u></u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	hard builed eggs.			140.
Hot Cereal	150 or More	Corn Soup.			100
luice	40	( ) wich			40.
Milk	38 - 40	mi/k			40
		oookies.			40'
		twist bread			40.
LUNCH – Arriva No. of Meals:			er's Signature:	1	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken curry.		1 CMp	160.
Stew	160 or more	Characterist.			1/4-
Hot Starch	150 or more	Rice.			180-
Hot Vegetables	160 or more	Broccoli salad			40'
Canned fruits/Pudding	40 or less	APPAC			
		dinner all			40°
		apples dinner roll & apokies. milktyrice			40.
No. of Meals:		Offic	eer's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	·			
Milk	40 or Less				

#### Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Date: <u>02 · 10 ·</u>	0,0	Day:	tridon	1	
BREAKFAST – A	arrival Time:	Office Office	er's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble eggs.		20	1501
Hot Cereal	150 or More	Oatmeal			187)
Juice	40				40.
Milk	38 - 40	grice.			40.
		Apple muffin			60.
		orungs.			40'
		crackers.			40.
LUNCH - Arriva No. of Meals:	l Time: <i>[</i> 2	Offic	cer's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Potroast			140.
Stew	160 or more				
Hot Starch	150 or more	steamed rich.			180'
Hot Vegetables	160 or more	mixed vege			40'
Canned fruits/Pudding	40 or less	grape juice			40'
		dinner rell			40'
		jello crackers, milk			40.
DINNER - Arriv		1725 Offi	cer's Signature	<del></del>	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fried fish			/60'
Stew	160 or more	bam v rice.			18/0
Soup	175 or more	miss soup.		1	180
Hot Vegetables	160 or more				10.
Canned fruits/Pudding	40 or less	long hears' homey dew			<i>(</i> ω'
Milk	40 or Less	milk			70.
	1	how at abase a moderich			607

### Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

### Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Date: 02.09 (	)lg	Day:	Thrusday,		
BREAKFAST – A No of Meals:	rrival Time:		Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	turkey bacon		1 Ciripi	140'
lot Cereal	150 or More	trank drant			40.
uice	40	(wich:			do.
Milk	38 - 40	yich. milk			40.
LUNCH – Arriva	l Time:	//Jd Officer's	Signature:		
No. of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Description	Temperature		Quantity	Temp	Temp
Meat	110 - 140	chicken leg.			140.
Stew	160 or more				7
Hot Starch	150 or more	baked potatoes. correts + peas.			120.
Hot Vegetables	160 or more	correts + peas.			10.
Canned fruits/Pudding	40 or less	axola			46-
		apples pine apples + rassin valad  yuna vandusich. dinner roll			(A)
		Tuna randwich dinner roll			C0-
DINNER – Arri No. of Meals: Description	Actural		s Signature	Arrival	Reheate
Meat	Temperature		Portion	Temp.	Temp.
		Pork bisteak			160
Stew	160 or more	rice			180
Soup	175 or more	minestrone soup.			110
Hot Vegetables	160 or more	crab + brocioli salaul.		_	40
Canned fruits/Pudding	40 or less	pear halves.	_		40
Milk	40 or Less	milk			40
	1	plinner rolls of cookies.			خان ا

### Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Date: 02-08-1	Dlg	Day:h	Jednes day		
BREAKFAST – A No of Meals:		Officer's	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	hash brown petatoes scramble egg		2011	140.
Hot Cereal	150 or More	The state of the s			
luice	40	s mie 0.	<del></del>		4/0'
Milk	38 - 40	Juich: milk			40'
		french toast			40.
LUNCH – Arriva No. of Meals:	l Time:	NAT Officer's	Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Meaf loaf			140.
Stew	160 or more	1,00,10			
Hot Starch	150 or more	mash potatoes.			180
Hot Vegetables	160 or more	/			
Canned fruits/Pudding	40 or less	& halve peach.			40.
· · · · · · · · · · · · · · · · · · ·		bread			40.
		concluich, milk cake.			1-A.
DINNER – Arriv No. of Meals: Description	val Time:   Actural	Officer'  Menu/How meal is cooked	s Signature	Arrival	Reheate
	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	Turkey.			140.
Stew	160 or more	rice '			180
Soup	175 or more				
Hot Vegetables	160 or more	Garden Salad			40'
Canned fruits/Pudding	40 or less	banana			40.
Milk	40 or Less	mi/k			40
		chocolate chies			40.

#### Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
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Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
			Temp.	Temp.
	Scramble lags.			140
	COU COICO			40
	gape fine			40'
30 - 40	_		-	40'
				40.
	muftin			40.
l Time:	10 Office	er's Signature:		
A - 1 3	M(11	0	T A	Reheated
	Menution meal is cooked	Quantity		Temp
110 - 140				
160 or more	Hot spired escalloped anotel.		<u> </u>	140'
150 or more	Taxinca			180.
160 or more	tomatry alach			40
40 or less	- Joseph		1	<del>  F                                   </del>
	milk		<u> </u>	38.
	wafers bread			40.
al Time:	Offic	er's Signature:		
Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
		Portion	Temp.	Temp.
<u> </u>				
1			+	
<u> </u>			+	<del></del>
40 or Less			-	
10 01 1000				
	Temperature 140 or More 150 or More 40 38 - 40  Time:  Actural Temperature 110 - 140 160 or more 40 or less  Actural Temperature 110 - 140 160 or more 40 or less	Temperature  140 or More  Scramble ags.  150 or More  Cold anal  40  38 - 40  Representation  Time:  Difficult  Actural Temperature  110 - 140  160 or more  160 or more  40 or less  Menu/How meal is cooked  milk  waters product  Actural Temperature  110 - 140  160 or more  160 or more  175 or more  175 or more  160 or more  175 or more  175 or more  160 or more	Temperature 140 or More Scramble ags.  150 or More 201 agai.  Remain 38 - 40  Time:  Parama muffin  Menu/How meal is cooked Quantity Temperature 110 - 140 160 or more 150 or more 40 or less  Milk Wafer:  Menu/How meal is cooked  Officer's Signature:  Officer's Signature:  Menu/How meal is cooked Quantity Temperature 40 or less  Menu/How meal is cooked Quantity Portion  Officer's Signature:	Temperature 140 or More 150 or More 2000 cacal 40 38 - 40 Milk  Time:  Actural Temperature 110 - 140 160 or more 40 or less  Menu/How meal is cooked  Menu/How meal is cooked

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Soups and gravies: 175 Deg. F, or more